

The Fauchon Lunch Menu

Starter, main-course or main-course, dessert - 50€ | Starter, main-course & dessert - 62€

STARTER

TO CHOOSE AS YOU LIKE

Scotland – Smoked salmon « à la ficelle »,

FAUCHON rose petal preserve, Isigny cream



SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

Baie of Quiberon – 4 n°2 oysters from Brittany.

rye bread, butter, shallot venigar



JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2023, Domaine Garnier - 14€

Gascony Land – Landes Roasted white asparagus,

veils of smoked duck breast, **FAUCHON mango confit with Sechuan pepper** and puffed buckwheat

(vegetarian option available 🌱)

MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

MAIN COURSE

TO CHOOSE AS YOU LIKE

Orleans Barnyard – Supreme of Gatinais farm poultry,

green asparagus from Provence with **Voantsy Periphery FAUCHON black pepper** et Gariguettes starwberries



THÉ CHAÏ TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€

Basque Basins – Baigorri trout fillet,

celery root mousseline with organic Landes kiwi vinaigrette and **FAUCHON verbena infusion**



VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

The Dish of the day

DESSERT

TO CHOOSE AS YOU LIKE

Choice of **BISOU BISOU**

The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate



Mille-Feuilles, Madagascar vanilla, caramel sauce



SANDMAN HERBAL TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Allergens



A la carte

Lunch

STARTERS

South-West Region – Duck foie gras from Jean Sarthe farm,
homemade semi-cooked with Pineau des Charentes, **FAUCHON rhubarb jam from Hauts-de-France** - 30€ 
CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Brut Champagne « La Cuvée » - 22€

Scotland – Smoked salmon « à la ficelle », FAUCHON rose petal preserve, Isigny cream - 30€ 
SANDMAN HERBAL TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

Baie of Quiberon – 4/6 open sea n°2 oysters from Brittany, rye bread, butter, shallot vinegar - 19€ / 26€ 
JASMIN CHUNG HAO TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

Gascony Land – Roasted Landes white asparagus, veils of smoked duck breast,
FAUCHON mango confit with Sechuan pepper and puffed buckwheat (vegetarian option available ) - 26€
MANGO PASSION AND ORANGE TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

FAUCHON Ossetra Caviar from Aquitaine 30gr/50gr/125gr - 85/140/350€ 
CEYLAN B.O.P TEA - 8€ | Laurent-Perrier Blanc de Blancs Champagne - 24€

MAIN COURSES

Orleans Barnyard – Supreme of Gatinais farm poultry,
green asparagus from Provence with **Voantsy Perifery FAUCHON black pepper** et Gariguettes strawberries - 44€ 
CHAI TEA - 8€ | AOC Pinot Noir, 2022, Domaine Bouvier - 15€

Basque Basins – Baigorri trout fillet,
celery root mousseline with organic Landes kiwi vinaigrette and **FAUCHON verbena infusion** - 42€ 
VERBENA HERBAL INFUSION - 8€ | AOC Meursault, 2019, Domaine Patrick Javillier - 26€

 **Market Gardener's Land – Roasted green asparagus from Provence** with **FAUCHON AOP Provence olive oil,**
spelt from Cher with morel cream, peas with wild garlic oil from the Vosges - 42€ 
JASMIN CHUNG HAO TEA - 8€ | AOC Sancerre, 2023, Domaine Lucien Crochet - 16€

The Dish of the Day - 39€

DESSERTS

Champagne countryside – Chaource AOP with rich poultry jus, **FAUCHON champagne jelly** - 16€ 
CEYLAN B.O.P TEA - 8€ | AOP Chablis, 2022, Domaine Garnier - 14€

BISOU BISOU - 15€ 
The Signature, The Vanilla, The Lemon, The Coffee, The Dark Chocolate

Mille-Feuilles, Madagascar vanilla, caramel sauce - 15€ 
SANDMAN HERBAL TEA / AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

Azurean Orchards – Gariguettes strawberries from Provence, warm organic lemons from Nice cake
and **FAUCHON Mara forest strawberry jam,** sorbet - 16€ 
HAPINESS TEA - 8€ | AOC Pacherenc-Du-Vic-Bilh, 2011, Château Boucassé « Brumaire » - 14€

The Weekly Dishes

MONDAY

Koulibiac of salmon, white butter, vegetables, sucrine,

FAUCHON balsamic vinegar of Modena 8 years - 39€

THÉ UN APRÈS-MIDI À PARIS - 8€ / AOC Sancerre, 2023, Domaine Lucien Crochet - 16€



TUESDAY

Andouillette AAAAA, potato mousseline,

FAUCHON mustard with tarragon - 39€

CEYLAN B.O.P TEA - 8€ / AOC Crozes Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné - 19€



WEDNESDAY

Cod back with Aioli Sauce

with **FAUCHON matured olive oil from Provence** - 39€

JASMIN CHUNG HAO TEA - 8€ / AOC Chablis, 2023, Domaine Garnier - 14€



THURSDAY

Beef hanger steak, mitraille potatoes,

FAUCHON Malabar black pepper sauce and foie gras - 39€

CHAÏ TEA - 8€ / AOC Pessac Léognan, 2019, Les Demoiselles de Larrivet Haut Brion - 17€



FRIDAY

Fish parmentier with fresh herbs,

and **FAUCHON sweet red pepper mascarpone** cream - 39€

AN AFTERNOON IN PARIS TEA - 8€ / AOC Chablis, 2023, Domaine Garnier - 14€



SATURDAY

Duck breast, potato mousseline, Albufera sauce - 39€

CHAÏ TEA - 8€ / AOC Crozes Hermitage 2015, Domaine de Thalabert, Paul Jaboulet Aîné - 19€



SUNDAY

Veal "vol-au-vent" with sweetbreads,

seasonal vegetables, and **FAUCHON onion confit** jus - 39€

CEYLAN B.O.P TEA - 8€ / AOC Sancerre, 2023, Domaine Lucien Crochet - 16€



Served only at lunch

Food-Wine Pairings

*Delight your senses with food and wine pairings
created to enhance each menu.*

DISCOVERY MENU

3 courses pairings

AOP Chablis, 2023, Domaine Garnier

AOC Meursault, 2019, Domaine Patrick Javillier

AOC Pacherenc-du-Vic-Bilh, 2011, Château Boucassé « Brumaire»

62€ per person

TASTING MENU

4 courses pairings

AOC Sancerre, 2023, Domaine Lucien Crochet

AOC Meursault, 2019, Domaine Patrick Javillier

AOC Saint-Estèphe, 2020, Château Haut Marbuzet

AOC Pacherenc-du-Vic-Bilh, 2011, Château Boucassé « Brumaire»

82€ per person

SIGNATURE MENU

5 courses pairings

Champagne Laurent Perrier Brut « La Cuvée »

AOC Sancerre, 2023, Domaine Lucien Crochet

AOC Meursault, 2019, Domaine Patrick Javillier

AOC Crozes-Hermitage, 2015, Domaine de Thalabert, Domaine Paul Jaboulet Aîné

AOC Pacherenc-du-Vic-Bilh, 2011, Château Boucassé « Brumaire»

93€ per person